



# THE BLUE BALL FESTIVE MENU 2024

2 courses £30  
3 courses £34.95

## STARTERS

**Roasted Butternut Soup**  
crispy leeks, aged olive oil (vg, gf available)

**Scottish Smoked Salmon**  
pickled fennel, beetroot & cucumber salad, sumac crème fraiche (gf available)

**Chicken & Smoked Ham Hock Terrine**  
spiced fruit chutney, toasted brioche, leaf salad (gf available)

**Crispy Brie Bites**  
roast garlic mayo, red pearls, tendril pea shoots & aged balsamic glaze (v)

## MAINS

**Herb Roasted Norfolk Turkey**  
pork & apricot stuffing, garlic & thyme roast potatoes,  
chestnut shredded sprouts, glazed parsnips & carrots, braised red cabbage,  
pigs in blanket & gravy (gf available)

**Pan Fried Sea Bass**  
lemon & caper butter sauce, herb crushed potatoes, torched vine tomatoes,  
tender stem & tendril pea shoots (gf)

**Slow Cooked Sirloin of Beef**  
horseradish mash, garlic French beans, crispy black kale  
& red wine jus (gf)

**Vegan Wellington**  
roast butternut squash, chickpea, sweet potato, walnuts & smokey red  
pepper, tomato & thyme sauce (vg)

## DESSERTS

**White Chocolate & Raspberry Cheesecake**  
raspberry sauce & crushed pistachio (v)

**Classic Christmas Pudding**  
brandy sauce, fresh berries & amaretti biscotti (v)

**Warm Chocolate Fondant**  
black cherry compote & clotted ice cream (v)

**Selection of British & Continental Cheese**  
fruit chutney, crackers & grapes (v, gf available)